



TURBOCHEF "RAPID COOK" MICROWAVE



PURPOSE:

Investigate advanced technology that cooks much faster than conventional methods.

DESCRIPTION:

The TurboChef "Rapid Cook" Microwave Oven combines high speed forced hot air and microwave energy to cook a variety of foods in significantly less time than a conventional oven or grill. The combination of microwave energy and flow of hot air bakes, browns, broils, roasts and crisps. Microwave energy is transferred via a 2100 watt microwave placed in the bottom of the oven and forced hot air is vertically transferred to the top of the oven. The oven exterior and interior is constructed of stainless steel. The oven uses a catalytic filter system to reduce emissions thereby eliminating the need for a dedicated exhaust hood.



EQUIPMENT BENEFITS:

- Cooks a variety of foods
- Multifunctional cooking modes
- Catalytic filter system; requires no ventilation

CONSTRUCTION FEATURES:

- Stainless steel exterior and interior
- Forced vertical re-circulated convection hot air
- Bottom launched 2100 watt microwave

CONTROL FEATURES:

- Programmable control panel with digital display
- Touch pad interface capable of storing 64 cooking profiles

COOKING APPLICATIONS:

- **Broiling:** beef, pork, poultry & fish
- **Roasting:** beef, pork, poultry, vegetables
- **Baking:** pizza, pastries, cookies, casseroles & vegetables
- **Grilling:** steaks, hamburgers & chicken
- **Oven Frying:** french fries, shrimp & chicken nuggets



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COOK TIMES COMPARISONS

TURBO CHEF VS CONVENTIONAL:

ITEM DESCRIPTION	TURBOCHEF COOKING TIME/MINUTES	TRADITIONAL COOKING TIME/MINUTES	SAVINGS IN COOKING TIME/MINUTES	PERCENT REDUCTION COOKING TIME
Steak, fresh, 6 oz	2:30	15:00 minutes (grilled)	12:30 minutes	84%
French fries, frozen	1:45	6:00-7:00 minutes	4:15-5:15 minutes	71 – 75%
Shrimp, battered, frozen	2:15	6:00-8:00 minutes	3:45-5:45 minutes	63 – 72%
Chicken Nuggets, frozen	2:30	6:00-8:00 minutes	3:30-5:30 minutes	58 – 69%
Pizza 7", self rise, frozen	3:50	18:00-20:00 minutes	14:10-16:10 minutes	83 – 84%

CLEANING INFORMATION:

TurboChef recommends the oven be cleaned daily with TurboCare Oven Cleaner to remove grease build-up. We cleaned the oven with TurboCare and a nylon scrub pad. Grease build-up was easily removed after each test with minimal scrubbing.

MANUFACTURER:

TurboChef Technologies, Inc.

10500 Metric Drive
Suite 128
Dallas, TX 75243

MODEL:

TurboChef C3 Oven

DIMENSIONS:

- **Exterior:** Height – 21.5 inches
- **Cabinet:** Width – 29 inches, Depth – 29.5 inches
- **Interior:** Height – 7.1 inches, Width – 17.8 inches, Depth – 14.5 inches

POWER:

- 35 Amps @ 208 Volts
- 2100 Watt microwave power

WEIGHT:

- 255 pounds

POINT OF CONTACT:

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